

2009 Harvest Report

In 2009, the first challenge was to control the yield, but we are used to it. What was much more surprising was the speed of ripening. We had to be constantly in the vineyards to check the maturity, taste the berries and not be afraid to start 2-3 weeks earlier than usual. Usually we have a rest between the whites and the reds, but this year most of the reds were in advance, so then it has been also big challenge in the winery to enter whites and reds at the same time and fast enough to pick everything at the right moment.

Climatic conditions 2008-2009

The Winter

In general rainfall came back to normal.

- Apalta:

May-Aug. 2008: 730 mm, about 80 mm more than the 7 years' average.

- Las Kuras:

May-Aug. 2008: 455 mm, about 90 mm more than normal.

- Atalayas: May-Aug. 2008: 513 mm, about 120 mm more than the last 3 years.

Winter temperatures

Apalta: Winter temperatures in the average of the last 7 years.

Las Kuras: Winter temperatures were one degree higher than normal.

Atalayas: Temperatures were normal, +0.5 degree.

The spring

In 2008, the spring was much drier than usual but with normal average temperature.

The last rain was in November in Atalayas and in October in Apalta and Las Kuras with less than 1 mm for these months, beginning an absolutely dry period of almost 7 months. Nevertheless we observed wide amplitudes of temperatures: 20°C in Apalta. So, with a lovely weather and humid soils, the plant grew well and fast.

The summer

2009 summer was hot. In December-January, but we had more extreme temperatures (2.4°C more than usual) and heat waves which began in December.

In Apalta, January had 34°C of average maximum and a record at 38°C with an exceptional 31.5°C of thermal amplitude (January, 9th). Fortunately windy afternoon and cooler nights preserved the fruit, the acidity and induced a higher synthesis of anthocyanins. Atalayas was normal in January with an average maximum of 27.4°C. Las Kuras was also in the average.

In conclusion, 2009 had a promising spring, and dry and warm summer giving us very ripe and healthy grapes.

The Grapevine Cycle in the 2008-2009 season

The bud breaking occurred perfectly in the beginning of September, and consequently in Atalayas 3 days earlier and in Apalta 10 to 15 days earlier than the previous year. The grapevine flowered in Apalta during the 2 first weeks of November, in mid-November in

Atalayas. The quality of the flowering and berry setting was perfect. So, the vintage 2009 began with a very nice potential.

After a very nice spring the grapevine continued accelerating its growth and stopped in time to have a nice veraison. The maturation was fast. Vegetal flavors were disappearing faster than usual and the berries were showing very nice fruity aromas.

Closer to the Harvest: Green Harvest

We began green harvest in early December to control the high production potential of this year (wet winter, nice spring, perfect flower and berry setting). We passed at least twice in every parcels to remove the excess of bunches by selecting first those on the sunny side and then on the shady side.

The 2009 vintage: vineyard by vineyard

Las Kuras vineyard, Cachapoal valley:

Every year we started the harvest with our organic **Sauvignon blanc from Las Kuras** vineyard (February 26th). We determined the harvest calendar of this estate block by block and we decided to take advantage of this nocturnal freshness from the cold winds coming from the Andes and hand-pick all this Sauvignon blanc by night in small cases of 12 kg.

Thanks to night harvest, careful hand sorting and stainless steel fermentation, the wines are showing powerful and aromatic notes of citrus, tropical fruits. Also the cold winds coming down from the Andes preserved remarkably well the acidity and the crispness.

The other emblematic varietal of Las Kuras is **its organic Syrah**, we started the first block on March 27th, so one week earlier than the previous vintage. In order to preserve this precious fruit we hand-picked it all by night, did a double hand selection (on clusters and berries) and even one vat has been 100% hand-destemmed in our Apalta winery. All our Syrah was fermented in small (40-70 hl) wooden vats.

With all these characteristics the seventh Cuvée Alexandre Syrah shows: deep colour, sweet palate, silky tannins, and an attractive complexity made of ripe black fruit and sweet spices; with an increasing elegance and minerality while the roots are going deeper and deeper into the rocky soil.

Atalayas vineyard, Casablanca valley:

We started 6 days earlier than 2008, on March 25th. The vineyard of Atalayas is hilly and has different microclimates with each slope facing a different direction. By tasting frequently the berries (twice a week) and monitoring them in the laboratory, we were able to define different sectors of maturity to organize the harvest and pick each plot at its perfect point of maturity.

Atalayas has been 100% hand-harvested by night and the grapes transported by refrigerated trucks to the winery, where we sorted the grape by hand. The best lots were gently pressed in whole clusters to preserve the acidity. Then we fermented it in stainless steel or French barrels: the fruit and crispness from the stainless steel and the volume and complexity from the barrel. This dual winemaking and the diversity of terroirs of Atalayas explain the great complexity of our **Cuvée Alexandre Chardonnay**.

The Pinot noir is a small production and for this reason we have extra care. It has been hand-picked by night and then sorted twice (on clusters and berries), 50% of the production has been hand-destemmed and all the Pinot has fermented in small 70hl vats. This year the wine is already showing a nice Pinot character with an impressive concentration and volume for this varietal.

Apalta vineyard, Colchagua valley:

Apalta is certainly the most complicated estate to harvest, because of the diversity of varietals and micro-terroirs we have there.

We inaugurated the sixteenth harvest of Apalta vineyard with the **Merlot** located on the hills on February 26th and therefore 18 days earlier than in 2008.

The **Cabernet Sauvignon** followed on March 14th and so 14 days earlier than 2008.

Then the **Petit Verdot** started on March 18th and so 8 days earlier than 2008.

And finally the **Carmenère** on March 20th: that is 13 days earlier than 2008.

This year 35% of the grape of Apalta vineyard has been harvested by night and 65% early in the morning to arrive with fresh temperatures in the wineries and be processed quickly.

Innovations

Vistalys

This year from the 23rd of March we sorted all our reds of Cunaco winery with a new optical sorting machine. This machine looks at the berries with a camera and can sort out all the green parts, fragments of leaf and bad berries. By doing many measurements, we've shown that the result with the Vistalys was better than with 18 sorting people. And the machine can work at higher speed and with a constant quality.

We are the first in the world to use this technology at real scale. We had during the harvest the only two available machines in the world.

Night harvest

After several attempts to harvest earlier and earlier and to transport the crop in refrigerated truck, we finally decided to go much further by harvesting by night. Like that 1.181.618 kg have been hand harvested by night.

Cooling tunnel

This year we used a cooling tunnel in Apalta winery. This tunnel is alimented by liquid nitrogen (-196°C) which permit us to cool down the berries at 5°C. By this way each berry is cooled down and we fill our vats with berries at the same temperature to begin a perfectly homogeneous cold maceration. This was something difficult to achieve before. We used dry ice, but as we don't crush the berries, we don't have a lot of juice to homogenize the temperature in the vat.

Exceptional barrels

This was the first one to count 15 exceptional barrels in our first year of ageing barrel room of Apalta winery. These barrels are exceptional for their extra-fine grain, wood age, and tannins quality. This is a new step towards exceptional quality for our Clos Apalta.

- 5 barrels X Blend from Radoux: This is a limited edition of 99 barrels. These barrels have an exceptionally fine grain. The oak used to build these barrels must come from old trees from a cold French forest, but the exact location of this very special site is kept secret.
- 5 barrels T5 from Taransaud: This limited edition is made from oak of Tronçais forest which was dried outside for 5 years instead of 2 years. Longer ageing suppose softer and more delicate tannins.
- 5 barrels Colbert from Sylvain: This is a limited edition of 44 barrels. The oak comes from a 355-years-old tree from the Tronçais forest. Its grain is exceptionally fine and its age even more impressive.

Production datas

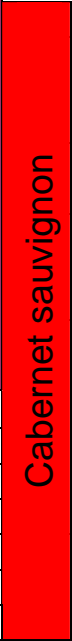
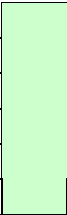
Yields

	kg/ha	kg/acre	hl/ha
Sauvignon blanc	6770	2740	52
Chardonnay	4891	1980	38
Cabernet Las Kuras	3802	1538	29
Cabernet Apalta	3217	1302	25
Cabernet franc	4104	1661	32
Merlot	4728	1913	36
Carmenère	3397	1375	26
Cot	5946	2406	46
Syrah San Jose	2701	1093	21
Syrah Las Kuras	2612	1057	20
Pinot Noir	2060	834	16
Petit Verdot	2710	1097	21
Average CLP	4241	1716	33

2009 harvest calendar

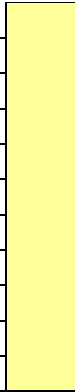
26-feb	Sauvignon blanc	Merlot	01-abr	Chardonnay	Cabernet s.	Carmenère	PN	
27-feb			02-abr					
28-feb			03-abr					
01-mar			04-abr					
02-mar			05-abr					
03-mar			06-abr					
04-mar			07-abr					Syrah

05-mar					08-abr				
06-mar					09-abr				
07-mar					10-abr				
08-mar					11-abr				
09-mar					12-abr				
10-mar					13-abr				
11-mar					14-abr				
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31-mar									



PV

PN



Chardonnay